




### 2023 Event Pricing:

Full:	\$4,000
Half:	\$2,000
Third:	\$1,500


Includes Fri, Sat, Sun.

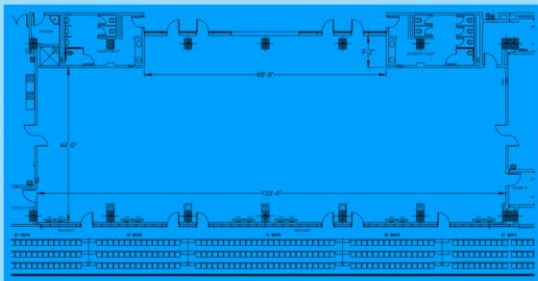
- **Pricing excludes tickets & catering.** Fractional suites are divided by pipe & drape.
- **Ticketing and parking** are handled directly with MotoAmerica.
- **Catering** is handled directly between renter and official catering vendor, see subsequent slides.

## VIP Suite Rentals



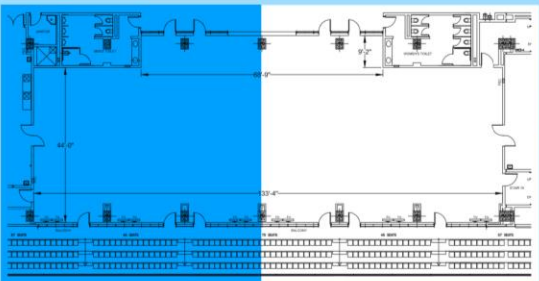
# PADDOCK LOFT RENTALS





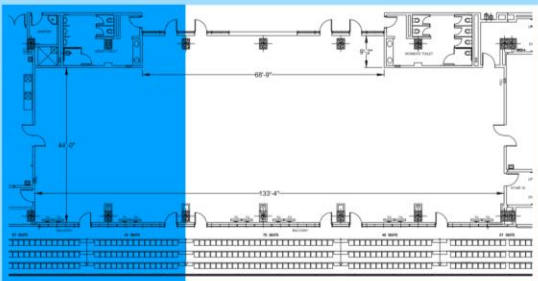
### FULL LOFT RENTAL

UP TO 400 GUESTS



### HALF LOFT RENTAL


UP TO 200 GUESTS



### THIRD LOFT RENTAL

UP TO 130 GUESTS

ALL RENTALS INCLUDE BASIC TABLES, BLACK SPANDEX LINENS AND CHAIRS.  
HALF LOFT AND THIRD LOFT OPTIONS WILL BE SHARED WITH OTHER PARTIES.  
INQUIRE ABOUT UPGRADED FURNITURE AND AUDIO/VISUAL OPTIONS  
AS WELL AS FOOD AND BEVERAGE ADDITIONS.







# GROUP SALES MENU



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# BREAKFAST

CHEF'S BUFFET

## **THE CONTINENTAL**

*20.00/Guest*

### **Fresh Baked Assorted Muffins And Breakfast Breads (V)**

Whipped Butter / Preserves

### **Petite Danish (V)**

### **Mini Croissants (V)**

Chocolate / Almond / Butter

### **Market Fruit (V/GF)**

Melon / Pineapple / Grapes

Watermelon / Berries

### **Fresh Juices**

Orange / Grapefruit

## **SMOKED BREAKFAST TACOS**

*30.00/Guest*

### **Market Fruit (V/GF)**

Melon / Pineapple / Grapes

Watermelon / Berries

### **Fresh Baked Assorted Muffins And Breakfast Breads (V)**

Whipped Butter / Preserves

### **Scrambled Eggs (V/GF)**

Jack Cheese / Green Onions

### **Smoked Brisket (GF)**

Poblano Rajas

### **Smoked Sausage (GF)**

Caramelized Onions

### **Flour Tortillas (V)**

### **Toppings Bar (V/GF)**

Guacamole / Salsa Verde / Salsa Roja / Hot

Sauces / Cilantro / Onions / Cotija / Limes

### **Guajillo Roast Potatoes (V/GF)**

Onions / Cilantro

### **Fresh Juices**

Orange / Grapefruit

## **COTA BREAKFAST**

*29.00/Guest*

### **Market Fruit (V/GF)**

Melon / Pineapple / Grapes

Watermelon / Berries

### **Fresh Baked Assorted Muffins And Breakfast Breads (V)**

Whipped Butter / Preserves

### **Scrambled Eggs (V/GF)**

Cheddar / Chives

### **Pecanwood Smoked Bacon (GF)**

### **Chicken Sausage Patties (GF)**

### **Potato Casserole (V/GF)**

Potatoes / Smoked Gouda / Onions

### **Fresh Juices**

Orange / Grapefruit



## **GRAB-N-GO**

*29.00/Guest*

### **Market Fruit Cups (V/GF)**

Melons / Pineapple / Grapes / Berries

### **Fresh Baked Assorted Muffins And Breakfast Breads (V)**

Whipped Butter / Preserves

### **Brioche French Toast Cups (V)**

Dulce De Leche

### **Breakfast Burrito**

Eggs / Chorizo / Potatoes / Jack Cheese / Pico De Gallo / Flour Tortilla / Salsa Verde

### **Egg And Cheese Breakfast Sandwich (V)**

Eggs / Smoked Gouda / English Muffin

### **Yukon Gold And Root Vegetable Hash (V/GF)**

Sweet Potato / Onion / Yukons / Poblano / Sweet Pepper / Scallions

### **Oatmeal Bar (V/GF)**

Steel-Cut Oatmeal / House Granola  
Brown Sugar / Almonds

### **Fresh Juices**

Orange / Grapefruit

## **BUFFET ENHANCEMENTS**

### *Breakfast Tacos - 13.00/Guest*

#### **Bacon Breakfast Tacos**

Eggs / Bacon / Re-Fried Beans / Jack Cheese / Onions  
Cilantro / Flour Tortillas / Salsa Verde

#### **Potato And Egg Breakfast Tacos (V)**

Eggs / Potatoes / Pepperjack Cheese / Flour Tortillas / Salsa Roja

### *Steel-Cut Oatmeal - 9.00/Guest*

#### **+ Steel-Cut Oats (V/GF)**

#### **+ Brown Sugar / Pecans**

#### **+ Maple Syrup / Honey**

#### **+ Cinnamon / Cocoa Powder**

#### **+ Blueberry Compote / Apple Compote / Raisins**

### *Breakfast Sandwiches - 12.00/Guest*

#### **Chicken Sausage Breakfast Sandwich**

Chicken Sausage / Egg / Cheddar / Biscuit

#### **Egg And Hashbrown Breakfast Sandwich (V)**

Egg / Hashbrowns / Pesto / Provolone / English Muffins

### **Individual Greek Yogurts (V/GF) - 36.00/Dozen**

Greek / Vanilla / Fruit

### **Assorted House Bagels (V) - 36.00/Dozen**

Whipped Butter / Cream Cheese

### **Berry Parfaits (V) - 44.00/Dozen**

Macerated Berries / Honey Yogurt / Granola

### **Banana Nutella Smoothies (V/GF) - 45.00/Dozen**

Banana / Nutella / Almond Milk / Chocolate Protein Powder

All plated breakfasts includes choice of (1) side and family style breakfast breads.

# BREAKFAST

## PLATED BREAKFAST

### ENTREES

<b>Mushroom Frittata (V/GF)</b> Oven Roasted Tomatoes / Feta / Spinach / Herbs / Rosemary Fingerlings	21.00/Guest
<b>Brioche French Toast (V)</b> Dulce De Leche / Berry Compote / Pecan Crumble	20.00/Guest
<b>Cheddar And Chive Scrambled Eggs (V)</b> Cage-Free Eggs / Smoked Cheddar / Chives	19.00/Guest
<b>Smoked Brisket Hash (GF)</b> Yukons / Sweet Potatoes / Onions / Leeks / Peppers / Fried Egg	22.00/Guest
<b>Buttermilk Biscuits</b> Sausage Gravy / Oven-Roasted Tomatoes	19.00/Guest
<b>Smoked Sausage Frittata (GF)</b> Smoked Sausage / Cheddar / Grilled Leeks / Peppers / Thyme-Garlic Potatoes	19.00/Guest
<b>Huevos Rancheros (V/GF)</b> Eggs / Black Beans / Pico De Gallo / Cheddar / Corn Tortillas / Chipotle Roasted Sweet Potatoes	19.00/Guest

### SIDES

Smoked Sausage  
Pork Sausage Links  
Griddled Ham (GF)

Pecanwood Smoked Bacon (GF)  
Chicken Sausage Patties  
Pork Sausage Patties



# BREAKFAST

A LA CARTE

## A LA CARTE BREAKFAST

**Breakfast Croissant** ..... 10.00/Guest  
Egg / Ham / Cheddar

**Breakfast Burrito** ..... 11.00/Guest  
Egg / Chorizo / Potatoes / Jack / Pico De Gallo / Flour Tortilla / Salsa Verde

**The McDowell** ..... 10.00/Guest  
Egg / Bacon / American / English Muffin

**Chicken Biscuit** ..... 11.00/Guest  
Fried Chicken Breast / Biscuit / Hot Honey

**Croissants** ..... 10.00/Guest  
Butter / Almond / Chocolate

**Muffins** ..... 10.00/Guest  
Blueberry / Banana Nut / Chocolate Chip

**Danish And Breakfast Breads** ..... 10.00/Guest  
Whipped Butter

**Brooklyn Bagels** ..... 9.00/Guest  
Cream Cheese / Everything Cream Cheese

# BREAKFAST

A LA CARTE

## **BEVERAGES**

<b>Dasani Water</b> .....	<b>3.00/Bottle</b>
<b>Assorted Coca-Cola Products</b> .....	<b>3.00/Can</b>
Coca-Cola Classic / Coke Zero / Diet Coke / Sprite	
<b>Coffee Station</b> .....	<b>45.00/Gallon</b>
Coffee / Decaf / Tea / Sugar / Sugar In The Raw / Splenda / Equal / Honey / Lemons / Creamer	
<b>Executive Coffee Bar</b> .....	<b>55.00/Gallon</b>
Coffee / Decaf / Tea / Hot Chocolate / Sugar / Sugar In The Raw / Splenda / Equal / Honey / Lemons Creamer / Chocolate Shavings / Flavored Syrups / Biscotti / Croissants / Chocolate Croissants	
<b>Barista Coffee Service</b> .....	<b>25.00/Person</b>
Barista Attended Coffee Service / Espresso / Craft Brewed Coffee / Teas	
<b>Freshly Brewed Iced Tea</b> .....	<b>32.00/Gallon</b>
Lemons	
<b>Agua Fresca Station</b> .....	<b>24.00/Gallon</b>
Melons And Mint / Berries And Basil / Pineapple And Lime	
<b>Lemonade And Limeade Station</b> .....	<b>36.00/Gallon</b>
Strawberries / Raspberries / Blackberries / Lemons / Limes	
<b>Topo Chico</b> .....	<b>4.00/Each</b>
<b>Powerade</b> .....	<b>5.00/Bottle</b>
<b>Vitamin Water</b> .....	<b>5.00/Bottle</b>
<b>Red Bull</b> .....	<b>5.00/Can</b>
<b>High Brew Canned Coffee</b> .....	<b>5.00/Can</b>
<b>Fresh Juices</b> .....	<b>30.00/Gallon</b>
Orange / Grapefruit	

## **SNACKS**

<b>Whole Fruit</b> .....	<b>36.00/Dozen</b>
<b>Assorted Kettle Chips</b> .....	<b>36.00/Dozen</b>
<b>Granola Bars</b> .....	<b>36.00/Dozen</b>
<b>Kind Bars</b> .....	<b>36.00/Dozen</b>
<b>Clif Bars</b> .....	<b>36.00/Dozen</b>
<b>Chocolate Chip Cookies</b> .....	<b>36.00/Dozen</b>
<b>Double Chocolate Brownies</b> .....	<b>36.00/Dozen</b>
<b>Full Size Candy Bars</b> .....	<b>36.00/Dozen</b>
<b>Fresh Popped Popcorn</b> .....	<b>6.00/Guest</b>



# DAY BREAKS

## **THE COOKIE JAR (V)**

16.00/Guest

Chocolate Chunk / Peanut Butter  
Oatmeal Raisin / White Chocolate Macadamia  
Salted Caramel / Brownies / Blondies  
Lemon Squares

## **MID DAY BREAK**

22.00/Guest

### **Vegetable Garden (V/GF)**

Carrot / Cauliflower / Broccoli / Tomato  
Snow Pea / Celery

### **Spreads (V/GF)**

Spinach-Artichoke / Red Pepper Hummus  
Pimento Cheese

### **Chips**

Pita / Tortilla

### **Strawberry Lemonade**

Mint

## **THE MOVIE STAND**

17.00/Guest

### **Popcorn (V/GF)**

Butter / Salt

### **Popcorn Salt**

Apple-Cinnamon / Jalapeno Popper / Pizza  
S'mores / Truffle Parmesan / Bleu Cheese-  
Buffalo

### **Candy**

Hershey Bars / Hershey Almond / Kit Kat  
Reece's Peanut Butter Cups

### **Salted Pretzel Bites (V)**

Queso / Mustards

## **BALLPARK BREAK**

17.00/Guest

### **Salted Pretzels / Cinnamon Sugar**

### **Pretzels (V/GF)**

Queso Sauce / Mustards / Peaches And  
Cream Dip

### **Mini Nathan's Hot Dogs**

Poppy Seed Buns / Caraway Kraut  
Relish / Mustard / Ketchup

### **Honey Roasted Peanuts (V/GF)**

## **EUROPEAN BREAK**

25.00/Guest

### **Meats (GF)**

Serrano Ham / Spanish Chorizo  
Salami / Coppa

### **Cheeses (V/GF)**

Bellavitano / Goat Cheese  
Asher Blue / Tomme / Green Hill

### **Accompaniments**

Almonds / Pecans / Dried Cherries  
Dried Figs / Flatbread Crackers

### **Bread (V)**

Sourdough / Maldon Salt Irish Butter

### **Fruit Kabobs (V/GF)**

Melon / Pineapple / Strawberries



# PACKAGED LUNCHES

*26.00/Guest*

**Choose A Maximum of 3 Options.** All packaged lunches and salads are served with a bag of chips, cookie or brownie, and bottled water.

## **SANDWICHES**

### **Chipotle Chicken Flatbread Sandwich**

Boar's Head Chipotle Chicken Breast / Tomatoes / Baby Kale Frisee / Avocado Aioli / Toasted Flatbread

### **Italian Deli**

Soppresata / Prosciutto / Capicola / Romaine Heirloom Tomatoes / Pesto / Red Wine Vinaigrette / Hoagie Roll

### **Triple Pig**

Honey Ham / Bacon / Prosciutto / Pimento Cheese Pickles / Tomatoes / Bibb Lettuce / Ciabatta

### **Roast Turkey Club**

Boar's Head Everroast Turkey / Bacon / Bibb Lettuce / Heirloom Tomatoes / Lemon-Herb Aioli / Ciabatta

### **Roast Beef**

Roast Beef / Provolone Cheese / Roasted Sweet Potatoes Pickled Red Onions / Mustard Aioli / Rosemary Focaccia

### **Chicken Salad**

Grilled Chicken Breast / Pecans / Celery / Herbs Mustard Aioli / Wheatberry Bread

### **Caprese Ciabatta (V)**

Heirloom Tomatoes / Mozzarella / Pesto Aioli / Olives Cherry Peppers / Bibb Lettuce / Ciabatta

### **Hummus Wrap (V)**

Hummus / Garbanzo Beans / Cucumbers / Tomatoes / Carrots Tzatziki Sauce / Arugula / Spinach Wrap

## **SALADS**

### **Elote Chopped Salad (GF)**

Roasted Corn / Tomatoes / Pickled Red Onions / Corn Nuts / Radish Cotija / Romaine / Frisee / Chipotle Chicken / Hot Sauce Ranch Dressing

### **Garden Chopped Salad (V/GF)**

Snap Peas / Heirloom Tomatoes / Farro / Strawberries / Radish Seeds / Baby Lettuces / Frisee / Maple-Mustard Vinaigrette

### **Chopped Wedge Salad (GF)**

Bacon / Heirloom Tomatoes / Radish / Dill / Blue Cheese Dressing Everything Seasoning / Fried Chicken / Spiced Seeds

### **Chicken Caesar Salad**

Romaine / Tomatoes / Croutons / Parmesan / Herb Grilled Chicken Breast / Parmesan Dressing

## **UPGRADED SIDES**

### **Potato Salad - 5.00/Guest**

Red Potatoes / Celery / Red Onions / Scallions / Egg / Mustard Aioli

### **Macaroni Salad - 5.00/Guest**

Peas / Bacon / Celery / Sweet Peppers / Cheddar / Herbs / Sweet Dressing / Macaroni

### **Broccoli Salad - 5.00/Guest**

Broccoli Slaw / Bacon / Craisins / Almonds / Maple-Mustard Vinaigrette

### **Simple Green Salad - 5.00/Guest**

Tomatoes / Cucumbers / Carrots / Radish / Greens / Green Goddess

### **Caesar Salad - 6.00/Guest**

Romaine / Parmesan / Croutons / Lemon Caesar Dressing

### **Pasta Salad - 5.00/Guest**

Farfalle / Cucumber / Olive / Feta / Herbs / Red-Wine Vinaigrette



# HOT PACKAGED LUNCHES

*28.00/Guest*

**Choose A Maximum of 3 Options.** All hot packaged lunch options include market salad with ranch or red wine vinaigrette, cookie or brownie, and bottled water.

## **TEXAS ANGUS SMOKED BRISKET (GF)**

Gouda Polenta / Green Beans / Molasses BBQ Sauce

## **CHOPPED PORK**

Cheddar Mac & Cheese / Broccolini

## **FRIED CHICKEN THIGHS**

Jalapeno Creamed Corn / Charred Carrots

## **BEEF BARBACOA TACOS**

Beef Barbacoa / Onions / Cilantro / Salsa Verde  
Sofrito Rice / Flour Tortillas

## **CHICKEN TINGA TACOS**

Chipotle Chicken Thighs / Pickled Red Onions  
Cilantro / Sofrito Rice / Flour Tortillas

## **SMOKED CHICKEN BREAST (GF)**

Roast Sweet Potatoes / Zucchini / Squash

## **BEEF SHORT RIB (GF)**

Roasted Garlic Mashed Potatoes / Grilled Asparagus

## **GRILLED VEGETABLE RAGU (V)**

Zucchini / Squash / Peppers / Onions / Mushrooms  
Tomato Gravy / Polenta

# LUNCH

## CHEF'S BUFFET

### **OAK & HICKORY**

49.00/Guest

#### **Texas Angus Brisket (GF)**

Onions / Roasted Jalapenos / Bread & Butters / Molasses BBQ Sauce / Potato Rolls

#### **Smoked Sausage (GF)**

Corn And Shishito Relish / Creole Mustard BBQ Sauce / Long Rolls

#### **Smoked Gouda Mac & Cheese (V)**

Shells / Gouda / Jack  
Parmesan-Breadcrumbs

#### **Potato Salad (GF)**

New Potatoes / Eggs / Celery / Herbs  
Bacon / Mustard Aioli

#### **Cole Slaw (V/GF)**

Cabbage / Carrots / Green Peppers  
Sweet Dressing

#### **Jalapeno Cornbread (V)**

Honey Butter

#### **Banana Pudding**

Banana Pudding / Bananas / Whipped Cream  
Nilla Wafers

#### **Petite Pecan-Chocolate Pie (V)**

Pecans / Chocolate / Bourbon

### **512**

60.00/Guest

#### **Texas Angus Beef Strip Loin (GF)**

Chorizo Spice / Bourbon Demi / Shishitos  
Mushrooms

#### **Blackened Redfish (GF)**

Corn Relish / Lime Butter / Charred Limes

#### **Smoked Chicken Breast (GF)**

Hot Sauce Jus / Radish Salad

#### **Jalapeno-Cream Corn (V/GF)**

Roasted Corn / Jalapenos / Cream

#### **Fresh Rolls (V)**

Whipped Butter

#### **Grilled Carrots (V/GF)**

Chamomile-Honey Butter

#### **Strawberry Salad (V/GF)**

Strawberries / Fennel / Seeds / Baby  
Lettuces / Frisee / Strawberry Vinaigrette

#### **Texas Cobb Salad (GF)**

Salami / Egg / Red Onions / Pickled Green  
Beans / Corn / Tomatoes / Cheddar / Queso  
Fresco / Greens / Seeds / Green Goddess

#### **Peach Cobbler (V)**

Peaches / Cinnamon / Nutmeg / Dulce De  
Leche / Short Cake

#### **Double Chocolate Brownies (V)**

Berries / Powdered Sugar

### **ARTISAN SANDWICH STATION**

39.00/Guest

#### **E.L.T. (V)**

Pimento Egg Salad / Bibb Lettuce / Heirloom  
Tomato / Pickles / Toasted Sourdough

#### **Southern Tre**

Smoked Ham / Frippers Bologna / Pepperoni  
Pepperoncini / Mustard Aioli / Arugula  
Heirloom Tomatoes / Ciabatta

#### **Smoked Turkey**

Frisee / Heirloom Tomato / Provolone  
Cherry Pepper Aioli / Baguette

#### **Market Salad (V/GF)**

Carrots / Cucumber / Tomatoes / Radish  
Baby Greens / Romaine / Seeds / Black  
Pepper Ranch Dressing

#### **Potato Salad (V/GF)**

Red Potatoes / Celery / Red Onions  
Scallions / Egg / Mustard Aioli

#### **Kettle Chips (V/GF)**

#### **Cookies (V)**

Chocolate Chunk / Peanut Butter Cup  
Oatmeal Raisin



# LUNCH

## CHEF'S BUFFET

### **TACOS ARE LIFE**

37.00/Guest

#### **Beef Barbacoa (GF)**

Guajillo Braised Beef / Salsa Roja / Onions / Cilantro

#### **Chicken Al Pastor (GF)**

Chipotle Chicken / Pineapple / Pickled Red Onions / Salsa Verde

#### **Flour Tortillas (V)**

#### **Sofrito Black Beans (V)**

Sweet Peppers / Onions / Cumin / Cilantro

#### **Chopped Salad (V/GF)**

Roasted Corn / Tomatoes / Pickled Red Onions / Radish / Roasted Sweet Potato / Cotija / Seeds / Romaine / Purple Cabbage / Chipotle Ranch / Coriander-Lime Vinaigrette

#### **Snickerdoodle Cookies (V)**

#### **Tres Leches Cake (V)**

### **TEX-MEX STATION**

51.00/Guest

#### **Carne Asade**

Skirt Steak / Guajillo Chile Sauce / Onions / Limes / Flour Tortillas

#### **Charcoal Grilled Chicken Breast (GF)**

Creamy Poblano Rajas / Blistered Tomatoes / Corn

#### **Seared Grouper (GF)**

Yellow Mole / Turmeric Pickled Fennel Salad

#### **Grilled Asparagus (V/GF)**

Roasted Sweet Peppers

#### **Fresh Rolls (V)**

Whipped Butter

#### **Queso Anejo Mashed Potatoes (V/GF)**

Butter / Cream / Queso Anejo

#### **Bitter Green And Berry Salad (V/GF)**

Arugula / Frisee / Blueberries / Strawberries / Blackberries / Sunflower Seeds / Spiced Pepitas / Coriander-Lime Vinaigrette

#### **Pineapple And Watermelon Salad (V/GF)**

Tajin / Lime / Serrano / Herbage

#### **Xangos (V)**

Berries / Chocolate Sauce / Dulce De Leche

#### **Salted Caramel Cookies (V)**

Toffee / Pretzel

Served with your choice of salad and dessert / chef's choice seasonal vegetable / rolls / flavored butters

# PLATED MEALS

## SEASONAL SALADS

### **Strawberry & Pea Salad (V/GF)**

Radish / Strawberries / Peas / Seeds / Frisee / Radicchio / Feta  
Maple-Mustard Vinaigrette

### **Baby Lettuce Salad (V/GF)**

Tomatoes / Cucumbers / Radish / Carrots / Baby Greens / Green  
Goddess Dressing

### **Grilled Peach Salad (V/GF)**

Roasted Sweet Corn / Goat Cheese / Pecans / Grilled Peaches  
Arugula / Frisee / Honey Dijon Vinaigrette

### **Corn And Tomato Salad (GF)**

Roasted Corn / Heirloom Tomatoes / Cucumbers / Bacon / Egg  
Gem Lettuce / Radicchio / White Cheddar / Black Pepper Ranch

### **Walnut And Cranberry Salad (V/GF)**

Pickled Red Onions / Goat Cheese / Grape Tomatoes / Walnuts  
Cranberries / Baby Lettuces / Frisee / Strawberry Vinaigrette

## ENTREES

### **Spiced Chicken Breast (GF) - 50.00/Guest**

Pecans / Blistered Tomatoes / Lemon Juice / Polenta

### **Grilled Beef Tenderloin (GF) - 60.00/Guest**

Beech Mushrooms / Celery Root Puree / Grilled Bone Marrow  
Bordelaise

### **Chile Butter Poached Redfish (GF) - 58.00/Guest**

Corn Cream / Sweet Potatoes / Okra Salad

### **Birria Braised Short Rib (GF) - 56.00/Guest**

Grilled Scallion Mashed Potatoes / Birria Broth

### **Blackened Grouper (GF) - 53.00/Guest**

Black Eyed Pea And Hominy Succotash / Red Pepper Coulis

### **Smoked Chicken Breast (GF) - 49.00/Guest**

Bourbon-Honey Glaze / Roast Sweet Potatoes / Chimichurri

### **Sweet Corn & Asparagus Risotto (V/GF) - 45.00/Guest**

Trumpet Mushrooms / Asparagus / Bellavitano / Basil Oil

## DUO ENTREES

### **Smoked Chicken Breast And Roast Ora King Salmon (GF) - 58.00/Guest**

Sweet Potato Puree / Black Garlic-Lemon Pan Jus

### **Grilled Beef Tenderloin And Gulf Shrimp (GF) - 75.00/Guest**

Oyster Mushrooms / Caramelized Onion Mashed Potatoes / Beef And  
Lobster Gras

### **Seared Grouper And Wagyu Coulotte (GF) - 65.00/Guest**

Smoked Salt Sweet Potatoes / Corn-Okra-Blistered Tomatoes / Grilled  
Bone Marrow Bordelaise

### **Beef Short Ribs And Gulf Shrimp (GF) - 68.00/Guest**

White Cheddar Grits / Tomato Gravy

## DESSERTS

### **Cheesecake (V)**

Graham Crumble / Bourbon Cherries / Chocolate Sauce

### **Morello Cherry Mousse**

White Chocolate Cherry Mousse / Morello Cherry Ganache / Cherries  
White Chocolate-Pecan Crisps

### **Dark Chocolate Tart (GF)**

Ganache / Espresso Mousse / Pistachios / Berries

### **Raspberry Crème Brulee Sphere (V)**

Raspberry Mousse / White Chocolate Crème Brulee Ganache  
Chocolate Sauce / White Chocolate Crumble

### **Triple Chocolate Cake (GF)**

Chocolate Cake / Chocolate Ganache / White Chocolate Caviar  
Berries / Raspberry Reduction

### **Carrot Sponge Cake (V)**

Cream Cheese Icing / Salted Caramel



# RECEPTION

STATIONED OR HAND PASSED

## COLD

### **Ahi Tuna Tostadas (GF) - 6.00/Piece**

Avocado Tartar Sauce / Lime / Mango / Corn Tostada

### **Deviled Eggs (GF) - 4.00/Piece**

Mustard Seed Caviar / Bacon / Chives

### **Gulf Shrimp Cocktail (GF) - 6.00/Piece**

Roasted Jalapeno Cocktail Sauce / Lemon

### **Kim Chee Salmon Poke - 6.00/Guest**

Onion / Kimchi / Tamari / Sesame / Garlic / Scallions / Radish Coin

### **Tomato Toast (V) - 4.00/Piece**

Roasted Heirloom Tomato / Herb Ricotta / Balsamic Onion Jam

### **Shoyu Yellowfin Tuna Skewers - 6.00/Piece**

Shoyu Tuna / Melon / Sesame

### **Gulf Shrimp Roll - 6.00/Piece**

Shrimp / Celery / Tarragon Aioli / Brioche

### **Caprese Skewers (V/GF) - 4.00/Piece**

Tomatoes / Cucumbers / Mozzarella / Basil / Balsamic Reduction

## HOT

### **Pimento Cheese Arancini (V/GF) - 5.00/Piece**

Arborio Rice / Pimento Cheese / Red Pepper Aioli

### **Chicken Fried Smoked Pork Belly - 6.00/Piece**

Alabama White BBQ Sauce / Serrano

### **Smoked Duck Burnt Ends (GF) - 6.00/Piece**

Corn Chow Chow / Beet BBQ Sauce

### **Birria Mulita (GF) - 5.00/Piece**

Beef Short Ribs / Caramelized Onions / Chihuahua Cheese / Avocado Crema

### **Spiced Quail Breast - 5.00/Piece**

Korean Fire Sauce / Radish Coin / Cucumber Kimchi

### **Nashville Hot Chicken Meatball - 4.00/Piece**

Bread & Butter Relish / Nashville Hot / Buttermilk-Chive Dressing

### **Cornbread Crabcakes - 6.00/Piece**

Sweet Corn / Blue Crab / Red Peppers / Scallions / Jalapeno Cornbread / Hot Sauce Aioli

### **Baked Oysters (GF) - 6.00/Piece**

Bacon / Jalapeno / Celery / Shallots / Butter / Herbs / Cream

### **BBQ Spiced Mushrooms (V/GF) - 5.00/Piece**

Polenta Cake / Goat Cheese Puree / Pea Shoots

## DISPLAYS

### **Cheese And Charcuterie Display - 19.00/Guest**

#### **Meats**

Serrano Ham / Spanish Chorizo / Salami / Coppa

#### **Cheeses (V/GF)**

Bellavitano / Goat Cheese / Asher Blue / Tomme / Green Hill

#### **Accompaniments**

Almonds / Pecans / Dried Cherries / Dried Figs / Flatbread Crackers

### **Farmers' Market Display - 18.00/Guest**

#### **Vegetable Garden (V/GF)**

Carrot / Cauliflower / Broccoli / Tomato / Snow Pea / Celery

#### **Spreads (V/GF)**

Spinach-Artichoke / Red Pepper Hummus / Pimento Cheese

#### **Chips**

Pita / Tortilla / Warm Naan

# RECEPTION STATIONS

## **SLIDER STATION** - 19.00/Guest

### **Texas Angus Beef Slider**

Bread & Butters / Not So Secret Sauce / American

### **Smoked Beef Slider**

Beer Cheese / Jalapenos

### **Nashville Hot Chicken Slider**

Nashville Hot Chicken Patty / Sweet Pickles / Ranch Dressing

## **ELOTE BAR** - 21.00/Guest

### **Butter Roasted Corn Off The Cob / Corn On The Cob (V/GF)**

Chipotle Aioli / Lime Aioli / Sriracha Aioli

Tuna Tartare / Spanish Chorizo

Cotija / Tajin / Lime / Crushed Takis / Flamin' Hot Cheetos

## **PETITE TACO CART** - 20.00/Guest

### **Chicken Tinga (GF) / Smoked Beef Short Ribs (GF) / Charred Cauliflower And Corn (V/GF)**

Guacamole / Salsa Verde / Salsa Roja

Onions / Cilantro / Queso Fresco / Pickled Red Onions

Flour Tortillas

## **FRIED ON STICKS** - 18.00/Guest

### **Petite Corn Dogs**

All Beef Hot Dogs / Mozzarella / Corn Batter / Sweet Hot Mustard

### **Currywurst**

Bratwurst / Corn Batter / Curry Ketchup

### **Fried Chicken Thigh**

Cluck Sauce / Pickles

## **NOODLE BAR** - 21.00/Guest

### **Smoked Char Siu Pork Belly / Sweet And Sour Viet Fried Cauliflower (V) / Korean Fire Chicken Thighs**

Ramen Noodles / Udon Noodles

Ginger Scallion Sauce / Spicy Oyster Sauce

Snap Peas / Carrots / Shiitakes / Bean Sprouts

Herbs / Peanuts / Limes



# CHEF CARVING STATIONS

## **BRISKET STATION**

*23.00/Guest*

### **Oak And Hickory Smoked Texas Angus Brisket (GF)**

Molasses BBQ Sauce / Charred Onions  
Jalapenos / Slider Rolls

### **Smoked Gouda Mac & Cheese (V)**

Shells / Jack / Smoked Gouda / Breadcrumbs

## **SMOKED RACK OF PORK STATION**

*19.00/Guest*

### **Smoked Texas Duroc Rack Of Pork (GF)**

Charred Corn Relish / Creole Mustard BBQ  
Sauce

### **Smoked Sweet Potato Wedges (V/GF)**

Goat Cheese Scallion Sauce / Shishito  
Peppers

## **SPICE ROASTED GROUPE**

*26.00/Guest*

### **Spice Roasted Gulf Grouper (GF)**

Chimichurri / Charred Lemons / Blistered  
Tomato Salad  
Lemon Butter Sauce

### **Homestead Gristmill White Grits (GF)**

Tomme / Herbs

# DESSERT STATIONS

## **FUSION DESSERT STATION** - 19.00/Guest

### **Croissant Bread Pudding (V)**

Coconut-Bourbon Custard / Chocolate Chunks / Condensed Milk  
Butter-Pecan Ice Cream

### **Churro "Nachos" (V/GF)**

Cinnamon-Sugar Tortilla Chips / Chocolate Sauce / Caramel Sauce  
Dulce De Leche Ice Cream / Chocolate Caviar / Vanilla Bean Whipped  
Cream / Strawberry Coins

## **SWEET SHOTS** - 16.00/Guest

### **Banana-Caramel Pudding**

Banana Bread / Nilla Wafer / Caramel Caviar

### **Ying And Yang (GF)**

Dark Chocolate Mousse / White Chocolate Mousse

### **Shortcake (V)**

Lemon Bread / Whipped Cream / Strawberries

### **Cheesecake (V)**

Graham Crumble / Mango Boba



# BEVERAGES

## PACKAGES

### Premium Bar

2 Hours: 30.00

3 Hours: 35.00

4 Hours: 40.00

### Standard Bar

2 Hours: 27.00

3 Hours: 32.00

4 Hours: 37.00

### Beer & Wine

2 Hours: 23.00

3 Hours: 28.00

4 Hours: 32.00

### STANDARD BAR

Tito's  
Balcones Whiskey  
Tequila 512  
Gosling  
Hendrick's Gin

ULTRA  
Bud Light  
Karchach Ranch Water  
Karchach Love Street

Sauvignon Blanc (Kim Crawford)  
Prosecco (Lunetta)  
Chardonnay (La Crema)  
Pinot Noir (Mark West)  
Cabernet (Columbia Crest - Grand Estates)

Club Soda  
Tonic Water  
Ginger Ale  
Cranberry Juice  
Orange Juice  
Pineapple Juice  
Grapefruit Juice  
Margarita Mix

Assorted Sodas  
Bottled Water  
Topo Chico  
Lemons  
Limes

### PREMIUM BAR

Grey Goose  
Woodford Reserve  
Maestro Dobel Diamante  
Goslings  
Hendrick's Gin

ULTRA  
Bud Light  
Karchach Ranch Water  
Karchach Love Street

Sauvignon Blanc (Kim Crawford)  
Prosecco (Lunetta)  
Chardonnay (La Crema)  
Pinot Noir (Mark West)  
Cabernet (Columbia Crest - Grand Estates)

Club Soda  
Tonic Water  
Ginger Ale  
Cranberry Juice  
Orange Juice  
Pineapple Juice  
Grapefruit Juice  
Margarita Mix

Assorted Sodas  
Bottled Water  
Topo Chico  
Lemons  
Limes



# OUR POLICIES

**Please review our policies.** COTA Catering is the exclusive caterer for the Circuit of the Americas and holds the sole distribution rights of food and beverage within the facility and grounds.

## MENUS

We offer a variety of menu offerings within each menu, but because every event varies in purpose & detail we are happy to offer custom menu planning to meet your particular needs and/or theme. High-quality, eco-friendly & sustainable (disposable) plates, flatware, napkins, and cups are included.

## GUARANTEES & CONTRACTS

A signed food & beverage contract that includes a confirmed menu & initial guest counts are due 10 business days prior to event date. From there, please let us know if you need to increase guest counts and/or add anything 7 business days prior to event. Decreases are not accepted.

If the final guarantee is not received as stated, COTA Catering reserves the right to charge for the number of persons specified in the contract. The guarantee is not subject to reduction after the guarantee deadline. We will over set by 5% or up to 30 people for your event. Actual over set number to be determined based on guarantee and discussion with your catering sales manager.

## PRICING

Prices quoted do not include a 25% production fee or 8.25% Tax unless otherwise noted. Due to market fluctuations, prices are subject to change up to 60 days before the event at which time prices may be quoted.

## LABOR CHARGES

All menus are prepared to serve a minimum of 30 guests, unless the minimum is stated on the menu. For groups of 10 to 29 guests, there is an additional charge of 200.00.

- **Servers (included)**
- **Interactive chef - \$200**
- **Bartender - \$150**
- **Cocktail servers - \$150**
- **Additional server - \$150**

*(Based off a 4 hour window event (max))*

## PAYMENT

Payment is due 7 business days prior to event. Accepted methods of payments are check/credit card/wire transfer. Please note there is a 3% fee for all credit card transactions.

## CANCELLATION - CATERING FEES

Catering selections are due at least 7 days prior to the event period. After this time, the catering fee is set and non-refundable. The client is responsible to pay all monies due for any pre-ordered food and beverages regardless of any cancellations.

## FOOD LIABILITY

COTA Catering is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premise after it has been prepared and served. However, as a participant with goodr, excess prepared food (not served) is donated under regulated conditions and distributed to agencies feeding those in need.

## FOOD ALLERGIES

COTA Catering's is not an allergy free environment. Our kitchen and facility do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including common fryer oil, grills, stoves, ovens and counters.

The possibility exists for food items to come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above we are unable to guarantee that any menu items can be completely free of all allergens.

## BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. Please note that the state liquor control board regulates alcoholic beverage and service. COTA Catering, as licensee, is responsible for the administration of the regulations.

- **No alcoholic beverage may be brought on the premises from outside sources**
- **We reserve the right to refuse alcoholic service to intoxicated or underage persons.**
- **No alcoholic beverages may be removed from the premises.**

## ALCOHOL POLICY

Valid identification is required for purchase. COTA Catering reserves the right to refuse alcohol beverage service to individuals who cannot provide valid proof confirming that they are at least 21 years of age from today's date.

Acceptable forms of valid United States identification for alcohol beverage purchase are driver's license, passport, state issue ID with photo or military ID with photo. Consumption of alcoholic beverages impairs your ability to drive a motor vehicle, operate machinery and may cause health problems. Two alcohol beverage drink limit per person/per identification. COTA reserves the right to refuse alcoholic beverages to anyone who may seem intoxicated.

## GRATUITY

The production fee is not a tip/gratuity and is not distributed to the staff. Additional payment for tip/gratuity for service, if any, is voluntary and at your discretion. Please let your catering sales manager know if you have any questions about this process.